

CHEF'S TASTING MENU

Pumpkin soup with curried oil

Kaaspicht, Chenin blanc, Stellenbosch, South Africa 2018 (125ml)

Pigeon with chocolate sauce, blackberries and cocoa nibs

Merlot, Chateau St. Michelle, Washington State, USA 2016 (125ml)

Pistachio and parsley stuffed rabbit saddle with Romanesco, pearl barley and parsley root puree

Pinot Noir, Are you game? Australia 2017 (125ml)

Selection of British and European cheeses with homemade chutney, biscuits, and grapes

Taylors 10 yrs. old Tawny (75ml)

Deconstructed tiramisu

Wiston Estate, Blanc de Blanc, Sussex, UK NV (125ml)

£65.00 per person
£35.00 wine flight

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff if you have any dietary requirements
12.5% Service Charge will be added to your bill

*Please note that this menu is only available if taken by the entire table and is **not available after 8.30pm***



The Restaurant at Drakes, 43-44 Marine Parade, Brighton, East Sussex, BN2 1PE.

